EXMOOR BBQ

# Gather around the fire

Sample menus for large groups · Based on 12 people



## Sample menu one

£35.00 per person

Individual smoked beef short ribs

Pork belly burnt ends

Chicken quarters x 12

Smoked potato skins

Bacon wrapped jalapeno poppers

Creamy coleslaw

Home made brioche loaf or 24 flatbreads

House made pickles

2 bottles each of Lynton gold BBQ sauce and Barbrook rum BBQ sauce (made with Scapegoat rum)

Dessert of the day for 12

£420.00 total

For 12 people

## Sample menu two

£25.00 per person

Overnight smoked brisket sliced or overnight smoked pulled lamb shoulder

14 hour smoked pulled pork shoulder

Smoked chicken thigh/drummer combo

Smoked roasted seasonal vegetables

BBQ pit beans

Home made cheddar cornbread

House made pickles

2 bottles each of Lynton gold BBQ sauce for beef/harissa yogurt for lamb and Barbrook rum BBQ sauce (made with Scapegoat rum)

Dessert of the day for 12

£300.00 total

For 12 people

## Sample menu three

£15.00 per person

14 hour smoked pulled pork shoulder

Smoked chicken thigh/drummer combo

Smoked roasted seasonal vegetables

Creamy coleslaw

Home made brioche buns x 12

House made pickles

2 bottles of Barbrook rum BBQ sauce (made with Scapegoat rum)

Dessert of the day for 12

£180.00 total

For 12 people